



# GENTIS

*“The Gentis family settled in the Stellenbosch Wine region, in 1925, from the Netherlands. Emile Gentis is currently the 3<sup>rd</sup> generation wine grower in South Africa and brings this bespoke Gentis brand to life, under the Thor Vintners & Co. portfolio of brands”*

## THE FUBAR - PETITE SIRAH (DURIF) / PINOT NOIR NV, W.O. WESTERN CAPE

Sometimes we do not always get the perfect end result, when creating a wine for a specific label. We recently produced our first small batch of Pinot Noir from the Hemel-en-Aarde Ridge wine region. After many months in 3<sup>rd</sup> fill barrels, one of these barrels turned out different from the rest... it was slightly harsher on the back palate and lacked some upfront fruit, although it still had the silky mid palate and finesse from a true well aged (2022) Pinot Noir. It retained its earthiness and wet forest floor, with subtle hints of brown spice (cloves).

We knew we could not blend this one barrel into the Pinot Noir batch, yet did not want to blend it away in one of our bigger blends, since it still showed so much promise... if only we could lift the front pallet and fruit profile?

The perfect partner popped into mind... yet the idea was so subversive and unorthodox... and then we realized (with a naughty little smile), that this was in fact our motto... being a true Rebel... this is who we are - Thor!

In 2024 we changed our Swartland style of Petite Sirah into a more Carbonic Maturation styled wine. 40% whole-bunch and -berries cold soaked for three days, fermented till 12Balling and gently pressed to create a super black berry bomb, without extracting the super dry tannins at a full strength wine. The 2024 vintage aroma result was stuffed with perfumy, liquorice, cherry plum and rose petals, with some young upfront and grippy “velvety tannins”

The combination was like early morning’s “Black berry jam with farm butter on toast” sweet, black fruit on the front palate, the finesse and smoothness from the Pinot Noir... even the earthiness coming through, with combination of slight grippy and dry velvet tannins on the back pallet. The high percentage alcohol seals the deal and brings the wine together.

The blend was made up of 290L Petite Sirah 2024, W.O. Swartland and 225L Pinot Noir 2022, W.O. Hemel-en-Aarde Ridge. We adjusted the RS to match the TA on equal levels, to balace out the grippy 2024 tannins, which created a slight disruptive morishness to the mouthfeel.

*The meaning of FUBAR:*

*FUBAR is an acronym that originated in the military, which stands for a situation that is so damaged or out of control that it is “f\*cked up beyond all recognition”*

The blending of this wine, the combination and even the thought of creating a non-vintage is so against the norm of our traditional winemaking routine... we thought this name is the perfect match for this wine and in true Thor Vintners style. As per our brand’s ethos below... this wine is a true blending sensation we are proud of to be associated with.



**“I have a dream... it is Rebellious, Defying, Subversive, Revolutionary, Unorthodox... it borders on mythology... it is who I am. It is THOR... it is but a dream” E. Gentis**

Alc 14.61%

TA 5.0g/L

RS 4.8g/L

pH 3.72

VA 0.73g/L